

UKIYO BAR *Lunch 12 - 5pm*

Today's Bento	12
<i>3 Dishes with Rice, Salad and Miso Soup.</i>	
<i>Vegetarian and vegan options available</i>	
<i>Please inform us if you don't wish to have your rice, salad or soup</i>	
Lunch Sushi Bento	
<i>12 Piece combo of Sashimi, Nigiri & Norimaki with Miso Soup</i>	17
Seared Tuna Wrap – <i>Lettuce, Pickles and Wasabi Mayo</i>	11
<i>Or Served in a Bowl with a Soft Boiled Egg</i>	13
Steamed Bao Buns 2 or 3	8/ 11
<i>Red Pork Fillet – Rainbow Slaw, Gochujang, Corriander</i>	
<i>Peking Duck – Kumquat, Hoisin, Cucumber, Spring Onion</i>	
Korean & Mexican Burritos	8.5
<i>Cooked to order & served in a flour tortilla or bowl</i>	
<i>Choose your filling and add one sauce...</i>	
<i>Bul Go Gi Beef – Savoury Marinated Stir Fried Sirloin</i>	
<i>Tak Cal Bi Chicken – Spicy Breast & Thigh</i>	
<i>Steak and Egg – Sriracha</i>	
<i>Red Pork – Gochujang Fillet</i>	
<i>Spicy Tofu and Mixed Vegetables</i>	
<i>Additional Sauces...</i>	<i>Sour Cream/ Sriracha/ Guacamole</i> .50
Quesadillas - <i>Choice of One Sauce</i>	9
<i>Red Pork and Kim Chi/ Spicy Chicken/ Tofu</i>	
Chicken Katsu Wrap – <i>Lettuce, Pickles & Sweet Chilli</i>	8
Kids Chicken Katsu & Rice <i>with Choice of Sauces</i>	6.50



UKIYO BAR *Sushi 12 - 11pm*

Nigiri Sushi - 2 Pieces	
Salmon, Prawn	5
Tuna, Eel, Octopus	6
Sushi Bento - <i>See Our Specials Board</i>	22
<i>2 Nigiri, 7 Norimaki, 3 Sashimi, Salad and Miso Soup</i>	
Nigiri Tasting Plate - <i>Chefs Choice</i>	25
<i>12 Pieces of Nigiri with Miso Soup for Two</i>	
Sashimi – 3 pieces	
Salmon / Market Fish	6
Tuna	7
Norimaki	
California Roll;	10
<i>Cucumber, Avocado with Prawn and Seaweed Rice Roll</i>	
Spicy Roll	12
<i>California Roll with Choice of Spicy Salmon or Tuna Tartar</i>	
Caterpillar Roll (V)	12
<i>Cucumber, Avocado, Asparagus Topped with Avocado Slices with an Optional Cream Cheese Filling</i>	
Ninja Roll	15
<i>California Roll Topped with Salmon and Tuna Sashimi Slices</i>	
Dragon Roll	16
<i>California Roll Topped with Barbecued Eel and Kabayaki Sauce</i>	
Spider Roll	15
<i>Avocado, Cucumber, Masago with Soft Shell Crab and Chilli Mayo</i>	
Torpedo Roll	14
<i>Tempura Prawn, Cucumber, Masago and Wasabi Mayo</i>	
Salmon and Rocket Roll	12
<i>wasabi Mayo</i>	



UKIYO BAR *Small Plates - from 5pm*

Steamed Bao Buns x 2	10
Red Pork Fillet – <i>Rainbow Slaw, Gochujang, Coriander</i>	
Peking Duck – <i>Kumquat, Hoisin, Cucumber, Spring Onion</i>	
Beef Tataki	
<i>Aged Oxtail Vinegar, Crispy Garlic & Ginger and Black Truffle</i>	12
Gyoza - <i>Served with Garlic and Chilli Infused Dip</i>	
Hake & Prawn – <i>Steamed & Pan Fried</i>	10
Pork, Shitake, Chive – <i>Steamed & Pan Fried</i>	10
Chicken & Shallot - <i>Deep Fried</i>	8
Vegetable & Soy Protein - <i>Deep Fried (v)</i>	8
Tempura - <i>Served with Garlic & Chilli Infused Dip</i>	
Shiso Leaf, Samphire, Lotus Root (v)	9
Hake	10
Prawn (c)	12
Tuna Carpaccio (c)	12
<i>Dressed Yellow Fin Tuna, Wasabi Mayo, Rocket & Fresh Lime</i>	
Sunomono Salad (c) (v)	6.5
<i>Pickled Seaweed, Cucumber, Broccoli, Cauliflower add Sashimi</i>	14
Tofu Salad (c, v)	8.5
<i>Tofu, Mixed Leaves, Wakame, Nori & Sesame Soy Dressing</i>	

Provenance – We take great pride in our food and prepare everything from raw ingredients every day. Our beef, chicken and pork is Irish and sourced locally from Crowes Farm and Kiltymon Farm. Our fish is organic, line caught and from sustainable stocks wherever possible.

Allergens – There is an adapted menu showing our full list of allergen advice please inform your server if you have any allergies or food intolerances.



UKIYO BAR Mains - from 5pm

Teriyaki (c)	22		
<i>Ginger Infused Teriyaki Sauce, Served with Steamed Vegetables & Rice</i>			
Pan Roasted Supreme of Chicken or Baked Fillet of Salmon			
BulGoGi Sirloin Beef	25		
<i>Marinated Sliced Irish Beef and Vegetables Stir Fried with a Savoury Korean Sauce & Rice.</i>			
<i>Served with Lettuce Cups for Wrapping, Pickles, Chilli & Gochujang Sauce</i>			
Chap Che Noodles (v)	17.5		
<i>Marinated Sweet Potato Noodles Stir Fried with Seasonal Vegetables</i>			
Pork Belly & Kimchi	22		
<i>Spicy Korean Stew of Sweet Potato Noodles, House-made Kim Chi, Sliced Roast Pork & Tofu Served with Rice</i>			
Japanese Golden Curry (v)			
<i>Golden Japanese Vegetable Curry, Served with Rice & Pickles</i>			
<i>Add Katsu – panko breadcrumbed & deep fried</i>			
Chicken Breast	22		
Tofu	18		
Sides			
<i>Eda Mame €4.50</i>	<i>Rice €2</i>	<i>Miso Soup €2</i>	<i>Kimchi €3</i>
Dessert Assiettes for 2 or more - see below	10		
<i>Macarons, Petit-Fours, Financiers</i>	€7, €6, €4		
Dessert Cocktails			
<i>Espresso Martini – Hazelnut Twirl Martini – Side Car</i>	12		

